



# Bill of Fare

## For the Table

seasonal rilette, house pickles,  
rotating charcuterie, merguez, olive  
tapenade, trio of artisan cheeses,  
pepper jelly, house crostini  
\$28

## Duo of Mussels

\*chilled smoked mussel salad with  
pickled fennel, roasted peppers and  
baby kale, tossed in a basil aioli, and  
accompanied by a sauté of warm mussels  
with tomatoes, chiles, and herbs  
\$16

## Land & Sea

calamari tubes stuffed with mustard  
greens and merguez sausage, over a  
chickpea salad, with tarragon pesto,  
seasonal citrus,  
and tempura squid rings  
\$17

## Catch

\*sauté of crab and shrimp, avocado,  
french green beans, artichokes,  
tomatoes, okra,  
and a gazpacho in a garlic butter  
sauce  
\$18

## Stone Rare

\*whipped bone marrow over beef  
tenderloin tartare, with white  
anchovies, grained mustard, roasted  
peppers, arugula,  
and a paprika oil drizzle  
\$19

## Nouveau Liver & Onions

crispy pork belly with caramelized  
onions, duck liver pate, stewed greens,  
and a red wine soubise

## Vegetarian Ribbeh

falafel stuffed with spiced tofu  
and baba ghanoush,  
over a sauté of garbanzo beans,  
apricot, and eggplant,  
and a touch of ras el hanout oil  
\$15

## Eat Your Vegetables

broccoli rabe, roasted garlic,  
cauliflower, spinach,  
and roasted beets,  
with a brown butter almandine  
\$14

## Heirloom Carrots

herb roasted carrot and cabbage slaw,  
french green beans, grained mustard  
dressing, agave nectar drizzle  
\$15

## First of the Season

medley of mushrooms, beets,  
snap peas, asparagus, and pine nuts,  
over herbed goat cheese,  
with a sherry vinegar dressing  
\$17

## Roasted Corn Veloute

chilled corn puree topped with herbed  
crème fraiche, smoked okra,  
and house pickle relish  
\$7 cup / \$10 bowl

## Medley of Tomatoes

layers of raw heirloom tomatoes,  
pickled green tomatoes, and grilled  
halloumi cheese over fresh arugula,  
topped with an herbed vinaigrette and  
a spiced pine nut brittle crumble  
\$16

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# Mains

## Entree Greens

mesclun greens & spinach, red onions, artichokes, tomatoes, and your choice of \*shrimp, \*tuna, or \*petite steak, served with house ginger dressing or blue cheese dressing

\$14/\$16/\$18

## Nicoise

\*seared tuna loin with marinated tuna crudo, olive tapenade, fingerling potatoes, french green beans, deviled egg salad, and green goddess pesto

\$24

## Roasted Chicken

skin-on roasted chicken breast with a peach and bourbon glaze, served on a crispy polenta cake, with fresh snap peas, and atop ratatouille

\$20

## Lamb

\*marinated loin over israeli couscous, fresh arugula, lemons, dried apricots, tomatoes, broccoli rabe, pine nuts, and herbed greek yogurt

\$25

## Porkopolis

smoked pulled pork shoulder with herbed panko, served over mustard greens, carrots, artichokes, piquillo peppers, and chimichurri

\$19

## Viewtop Burger

\*tenderloin beef burger topped with caramelized onions, herbed goat cheese, crispy pork belly, and a slice of tomato, with a smoked paprika aioli, served on focaccia, and accompanied by crispy smashed fingerling potatoes

\$17

## Shines' Cut

\*prime ny strip with house steak dust, duck fat potatoes, wild mushrooms, roasted carrots, and asparagus, topped with lump crab meat and a béarnaise aioli

\$34

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



